# The Classic India

North Indian Cuisine

*"Experience the Real Taste of India"*

# Main Menu

# Starters

| | |
|---|---|
| **Chicken Tikka**<br>Cubed chicken pieces marinated in yoghurt and Indian spices and grilled in tandoor. | **R74** |
| **Malai Chicken Tikka**<br>Chicken pieces marinated in cashew nuts and mild spices grilled in tandoor. | **R79** |
| **Badami Chicken Tikka** NEW<br>Chicken pieces marinated in almonds and mild spices grilled in tandoor. | **R83** |
| **Chicken Sholay** NEW<br>Chicken pieces marinated in cashew nut and onion paste, with mild spices grilled in tandoor. | **R83** |
| **Pahari Kebab**<br>Spiced chicken pieces marinated in mint, coriander, yoghurt and exotic spices and grilled in tandoor. | **R79** |
| **Classic Special Kebab**<br>A combination of chicken, lamb mince and cheese skillfully marinated and grilled in tandoor with Chef's secret spices. | **R91** |
| **Classic Hajaari Kebab**<br>Chicken, cheese, garlic and ginger with a hint of mint and coriander marinated in Indian exotic spices and grilled in tandoor. | **R87** |
| **Chicken Angara** NEW<br>Chicken Tikka marinated in rum and served on fire. | **R99** |
| **Lassoni Chicken Tikka (6 pieces)**<br>Spiced chicken marinated in exotic spices and herbs with garlic then grilled in tandoor. | **R99** |
| **Chicken Samoosas (4 pieces)**<br>Chicken mince mixed with Indian spices and deep fried. | **R39** |
| **Lamb Mince Kebab** NEW<br>Lamb mince mixed with Indian spices and grilled in tandoor. | **R84** |
| **Lamb Chop**<br>Lamb on the bones overnight marinated in chef secrets spices then grilled in tandoor. | **R92** |
| **Lamb Tikka (Boti)**<br>Cubed lamb pieces marinated in yoghurt and Indian spices, grilled in tandoor. | **R128** |
| **Lamb Samoosas (4 pieces)**<br>Lamb mince mixed with Indian spices and deep fried. | **R42** |
| **Fish Tikka**<br>Kingklip fish marinated in yoghurt and Indian exotic spices then grilled in tandoor. | **R88** |
| **Garlic Fish Fry**<br>Kingklip fish marinated in exotic spices with garlic and deep fried. | **R83** |
| **Lassoni Prawns (6 pieces)**<br>Spiced prawns marinated in exotic spices and herbs with garlic then grilled in tandoor. | **R129** |
| **Paneer Tikka** V<br>Cottage cheese marinated in yoghurt with exotic spices then grilled in tandoor. | **R76** |
| **Papad Paneer** V NEW<br>Made using papad coated cottage cheese. Marinated well with red chilli powder, salt, ginger-garlic paste, garam masala and black pepper | **R70** |
| **Makai Malai Kebab (6 pieces)** V<br>Chefs speciality. A must try. | **R69** |
| **Chilli Bites (6 pieces)** V<br>Sliced onions marinated in chickpea flour with spices and deep fried. | **R38** |

**Continue to next page for more starters**

**Prep time approx. 15-20 minutes • Foods may contain elements of nuts.**

Classic Hajaari Kebab

Paneer Tikka

Lassoni Prawn

Classic Special

Chilli Paneer

Veg Manchurian

Veg Platter

Chilli Chicken

# Starters

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|---|---|
| **Crispy Sesame Sticks (6 pieces)** V<br>A must try for vegetarians. | R33 |
| **Paneer Malai Tikka** V<br>Tandoori cottage cheese marinated in cashews and exotic spices. | R78 |
| **Cheese & Corn Samoosas (4 pieces)** V | R39 |
| **Punjabi Samoosas (4 pieces)** V | R39 |
| **Cocktail Punjabi Samoosas (8 pieces)** V NEW | R39 |
| **Paneer Soti Boti (6 pieces)** V<br>Batter fried cottage cheese, onion, tomato, green pepper on a stick. | R50 |
| **Mix Pakora (6 pieces)** V<br>Fried fresh vegetables marinated in indian spices & chickpea flour. | R38 |
| **Bharwa Aloo (6 pieces)** V<br>Grilled potatoes with a cottage cheese and dried fruit stuffing. | R65 |
| **Aloo Tikki (6 pieces)** V<br>Mashed potatoes with indian spices and herbs, deep fried. | R45 |

# Starters Indo-Chinese

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|---|---|
| **Chilli Paneer** V 🌶<br>Cottage cheese marinated with corn flour and exotic spices with spring onion, green pepper and sweet and sour soya sauce. | R83 |
| **Veg Manchurian** V<br>Chef's speciality. Dry or with gravy. | R68 |
| **Gobi Manchurian** V<br>Chef's speciality. Dry or with gravy. | R66 |
| **Crispy Veg** V NEW<br>Mixed vegetables in chef's special sauce. | R62 |
| **Gobi Pepper Fry** V NEW<br>Cauliflower and green pepper in chef's special sauce. | R62 |
| **Chilli Chicken** 🌶<br>Boneless chicken marinated with corn flour and exotic spices with spring onion, green pepper and sweet and sour soya sauce. | R83 |
| **Chicken Manchurian** NEW<br>Boneless diced chicken marinated in a special ginger, garlic sauce. | R79 |
| **Chicken 65** 🌶<br>Chef's speciality. A must try. | R83 |
| **Prawns 65** 🌶<br>Chef's speciality. Deshelled prawns. A must try. | R109 |
| **Veg. Fried Rice** V NEW<br>Stir-fried rice in a wok with mixed vegetables. | R44 |

# Platters

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|---|---|
| **Veg Platter (12 pieces, for 2)** V<br>Assorted vegetables with paneer, aloo tikki and mixed tandoori vegetables. | R138 |
| **Non-Veg Platter (12 pieces, for 2)**<br>Assorted pieces of lamb, chicken and seafood. | R158 |

**Prep time approx. 15-20 minutes • Foods may contain elements of nuts.**

# Lamb Dishes served with rice

| | |
|---|---|
| **Lamb Roganjosh Kashmiri**<br>A speciality from Kashmir. Boneless lamb cooked in authentic, energetic, traditional North Indian style gravy. | **R140** |
| **Lamb Gosht Badami** NEW<br>A delicately flavoured lamb dish, that is traditionally slow cooked to infuse the wonderful spices into the meat along with rich almond paste. | **R140** |
| **Lazeez Lamb** NEW<br>Succulent lamb pieces prepared with exotic spices, tomatoes, onion and cashewnuts topped with cherries and cream. | **R136** |
| **Bhuna Gosth Kalimirch**<br>Chunks of boneless lamb roasted on tawa with black pepper cooked in chef's special gravy. | **R138** |
| **Lamb Do Piyaza**<br>North Indian speciality boneless lamb cooked in indian exotic spices with chunks of onion and green pepper. | **R135** |
| **Lamb Curry**<br>Lamb and potato stewed in an onion- and tomato-based sauce, flavoured with ginger, garlic, tomato puree, chili peppers and a variety of spices. | **R129** |
| **Lamb Malai Korma**<br>Lamb cooked in cashew nuts and coconut with mild spices. | **R140** |
| **Lamb Achari**<br>Lamb cooked in Panch Puran masala (5 types of spices) allowing a taste of sour pickle flavour with Chef's special gravy. | **R135** |
| **Lamb Vindaloo** 🌶🌶🌶<br>A Goan speciality extra hot and sour preparation of lamb with flavour of lemon and coconut and Indian exotic spices. | **R135** |
| **Lamb Chamiyala**<br>Our chef's speciality lamb cooked in special gravy, flavoured with ginger and garnished with whole red chilli. | **R136** |
| **Lamb Saagwala**<br>Lamb cooked in creamy spinach and Indian exotic spices and herbs. | **R138** |
| **Lamb Kadhai**<br>A Punjabi style cooking of lamb in onion gravy with green pepper and exotic spices. | **R138** |
| **Lamb Madraswala**<br>Lamb cooked in South Indian style in coconut gravy. | **R138** |
| **Lamb Dal Gosht**<br>Lamb cooked in yellow lentils with indian exotic spices. | **R138** |
| **Lamb Jalfrezi**<br>Boneless lamb pieces cooked with onion and tomato in a special marinated masala. | **R135** |
| **Lamb Hyderabadi** 🌶<br>A speciality from Hyderabad. A must try. | **R135** |
| **Lamb Handi**<br>Traditional Asian dish, spicy flavour on the bone. | **R116** |
| **Lamb Bunny Chow**<br>A speciality from Durban – bread loaf cut and filled with lamb curry, topped with soft bread. | **R109** |

**Prep time approx. 30 min and depends on hours**
**Korma is mild and Vindaloo is extra hot * All other food comes in mild, medium, hot or extra hot**
**Rice can not be substituted for anything else. • A service charge of 10% will be levied on tables of 8 or more**
**Foods may contain elements of nuts.**

Lamb Roganjosh Kashmiri

Lamb Malai Korma

Lamb Vindaloo

Bhuna Gosth Kalimirch

Chicken Kadhai

Butter Chicken

Chicken Bhuna Kalimirch

Chicken Korma

# Chicken Dishes served with rice

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|---|---|
| **Special Tandoori Butter Chicken** NEW<br>Tandoori chicken cooked in traditional tandoor and shredded from the bone. Cooked in tomato, onion based buttery gravy with exotic spices. | R132 |
| **Butter Chicken**<br>Marinated chicken cooked in coal fire to give smokey flavour then cooked in tomato- and onion- based gravy with indian exotic spices. | R119 |
| **Chicken Badami** NEW<br>A delicately flavored lamb dish, that is traditionally slow cooked to infuse the wonderful spices into the meat along with rich almond paste. | R120 |
| **Lazeez Chicken** NEW<br>Chicken pieces prepared with exotic spices, tomatoes, onion and cashewnuts topped with cherries and cream. | R118 |
| **Chicken Tikka Masala**<br>Marinated chicken grilled in tandoor then cooked in tomato- and onion-based gravy with exotic spices. | R119 |
| **Chicken Bhuna Kalimirch**<br>Boneless chicken cooked in roasted and sun dried spices with brown gravy and herbs. | R110 |
| **Chicken Curry**<br>Chicken and potato stewed in an onion- and tomato-based sauce, flavoured with ginger, garlic, tomato puree, chili peppers and exotic spices. | R109 |
| **Chicken Malai Korma**<br>Boneless chicken pieces cooked in mild spices, cashew nuts and coconut gravy. | R120 |
| **Chicken Do Piyaza**<br>North Indian speciality boneless chicken cooked in indian exotic spices, onion and black pepper. | R117 |
| **Chicken Vindaloo** 🌶🌶🌶<br>A Goan speciality, extra hot and sour preparation of chicken with flavour of lemon, coconut and indian exotic spices. | R118 |
| **Chicken Chamiyala**<br>Our chef's speciality chicken cooked in special gravy and flavoured with ginger and garnished with whole red chilli. | R120 |
| **Chicken Saagwala**<br>Chicken cooked in creamy spinach and Indian exotic spices and herbs. | R110 |
| **Chicken Kadhai**<br>A Punjabi style cooking of chicken in onion gravy with green pepper and exotic spices. | R110 |
| **Chicken Madraswala**<br>Chicken cooked in South Indian style in coconut gravy. | R110 |
| **Chicken Jalfrezi**<br>Boneless chicken cooked in onion and tomato with specially marinated masala. | R115 |
| **Chicken Hyderabadi** 🌶<br>A chicken speciality from Hyderabad. A must try. | R115 |
| **Chicken Bunny Chow**<br>A speciality from Durban – bread loaf cut and filled with chicken curry, topped with soft bread. | R99 |
| **Tandoori Chicken**<br>Half tandoori chicken cooked in tandoor to perfection and served on a bed of saffron rice and chips. | R89 |

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# Seafood Dishes served with rice

| | |
|---|---|
| **Lazeez Prawn Curry** NEW<br>Prawns prepared with exotic spices, tomatoes, onion and cashewnuts topped with cherries and cream. | **R149** |
| **Prawn Masala**<br>Prawns cooked in tomato- and onion-based gravy with exotic spices. | **R145** |
| **Prawn Bhuna Kalimirch**<br>Prawn cooked in roasted and sun dried spices with brown onion gravy and herbs. | **R145** |
| **Prawn Kasoori Korma**<br>Prawn cooked in mild spices, cashewnuts and coconut gravy. | **R149** |
| **Prawn Vindaloo** 🌶🌶🌶<br>A Goan speciality, extra hot and sour preparation of prawn with flavour of lemon, coconut and Indian exotic spices. | **R147** |
| **Prawn Kadhai**<br>A Punjabi style cooking of prawn in onion gravy with green pepper and exotic spices. | **R145** |
| **Prawn Madraswala**<br>Prawn cooked in South Indian style in coconut gravy and exotic Indian spices. | **R145** |
| **Prawn & Chicken Jalfrezi**<br>Chef's speciality combination of prawns and chicken in a special marinated masala and cooked with onion and green peppers. | **R139** |
| **Prawn & Chicken Curry**<br>Our chef's speciality dish. A must try. | **R139** |
| **Prawn Adraki**<br>Prawn cooked in onions and rich white gravy of cashewnuts and flavoured with ginger. | **R145** |
| **Lazeez Fish Curry** NEW<br>Kingklip fish pieces prepared with exotic spices, tomatoes, onion and cashewnuts topped with cherries and cream. | **R138** |
| **Fish Madraswala**<br>Kingklip fish cooked in a South Indian style with coconut gravy and exotic Indian spices. | **R136** |
| **Fish Bengali**<br>A speciality from Bengal, home style cooking of Kingklip fish with Indian spices and potato. | **R133** |
| **Fish Masala**<br>Kingklip fish cooked in tomato- and onion-based gravy with herbs and Indian exotic spices. | **R134** |
| **Goan Fish Curry**<br>Kingklip fish cooked in tomato- and onion-based gravy with herbs and Indian exotic spices and goan style. | **R136** |
| **Mixed Seafood Curry**<br>Mixed seafood cooked with exotic Indian spices. | **R125** |
| **Calamari Ring Curry**<br>Calamari rings cooked with exotic Indian spices. | **R109** |

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Prawn Kadhai

Prawn Korma

Fish Masala

Prawn and Chicken Curry

Dal Makhani

Dal Tadka

Navratan Korma

Aloo Matar Gobi

# Classic Vegetarian Dishes served with rice

| | |
|---|---|
| **Shaam Savera**<br>A signature recipe of Classic India's chef made with spinach, paneer kofta cooked in a creamy tomato gravy. | **R98** |
| **Vegetable Makhani**<br>Fresh vegetables cooked in tomato onion and butter gravy with Indian herbs and exotic blend of spices. | **R85** |
| **Balti Paneer** NEW<br>A rich cottage cheese curry made with freshly toasted and ground whole indian exotic spices served in a special dish known as Balti. | **R98** |
| **Paneer Makhani**<br>Cottage cheese cooked in butter, tomato- and onion-based gravy in exotic blend of Indian spice. | **R95** |
| **Paneer Tikka Masala**<br>Cottage cheese cooked in tomato- and onion-based gravy in exotic blend of spices. | **R95** |
| **Paneer Bhuna**<br>Cottage cheese cooked in roasted and sundried spices, brown onion gravy and herbs. | **R96** |
| **Palak Paneer** NEW<br>Cottage cheese cooked in creamy spinach gravy with garlic, ginger and exotic blend of spices. | **R94** |
| **Malai Kofta**<br>A sumptuous dumpling made from grated cottage cheese and potatoes, cooked in cashew nut gravy. | **R98** |
| **Lazeez Kofta Curry** NEW<br>Chef's special koftas prepared with exotic spices, tomatoes, onion and cashewnuts topped with cherries and cream. | **R98** |
| **Classic Deewani Handi**<br>Exotic blend of fresh vegetables with indian spices in our chef's secret sauce. | **R94** |
| **Paneer Shahi Korma**<br>Cottage cheese cooked in cashewnuts and coconut gravy. | **R98** |
| **Aloo Rasedar**<br>Freshly chopped potatoes, cooked in traditional North Indian style with our chef's secret spices. | **R72** |
| **Paneer Do Piyaza**<br>North Indian speciality, cottage cheese cooked in Indian exotic spices with chunks of onion and green pepper. | **R92** |
| **Jeera Aloo**<br>Potatoes cooked with freshly chopped ginger and cumin seeds. | **R68** |
| **Aloo Matar Gobi**<br>Cauliflower, green peas and potatoes cooked in Punjabi style | **R85** |
| **Navratan Korma**<br>Mixed vegetables cooked in cashewnuts and coconut gravy. | **R94** |
| **Dal Makhani**<br>A special dish from North India, black lentils cooked in tomato, onion and butter gravy. | **R98** |
| **Dal Fry**<br>Yellow lentil cooked in tomato, onion and other complementary spices. | **R87** |

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# Classic Vegetarian Dishes served with rice

| | |
|---|---|
| **Vegetable Vindaloo** 🌶🌶🌶 NEW<br>A Goan speciality, extra hot and sour preparation of vegetables with flavour of lemon, coconut and indian exotic spices. | **R83** |
| **Veg Bhuna**<br>Vegetable cooked in roasted and sundried spices and brown onion gravy and herbs | **R79** |
| **Kabuli Chana Masala**<br>Chickpeas cooked in Punjabi style with onion and tomato gravy. | **R78** |
| **Rajma Masala**<br>Red kidney beans boiled to tender with bouquet of whole spices, tempered with ginger, garlic, onion and tomato. | **R79** |
| **Vegetable Bunny Chow**<br>A speciality from Durban – bread loaf cut and filled with vegetable curry, topped with soft bread. | **R76** |
| **Beans Bunny Chow**<br>A speciality from Durban – bread loaf cut and filled with beans curry, topped with soft bread. | **R75** |

# Biryani & Rice Dishes

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|---|---|
| **Lamb Biryani**<br>Lamb cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with cucumber raita. | **R137** |
| **Chicken Biryani**<br>Chicken cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with cucumber raita. | **R114** |
| **Fish Biryani**<br>Kingklip fish cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with mint and coriander raita. | **R142** |
| **Prawn Biryani**<br>Prawn cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with mint and coriander raita. | **R149** |
| **Vegetable Biryani** Ⓥ<br>Freshly chopped vegetables cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with mint and coriander raita. | **R90** |
| **Basmati Rice** Ⓥ<br>Popular indian plain steamed rice. | **R30** |
| **Saffron Rice** Ⓥ<br>Steamed basmati rice flavoured with saffron. | **R44** |
| **Jeera Pulao** Ⓥ<br>Steamed basmati rice tossed with cumin seed and butter. | **R40** |
| **Vegetable Pulao** Ⓥ<br>Steamed basmati rice cooked with mixed vegetables, butter and herbs. | **R54** |
| **Kashmiri Pulao** Ⓥ<br>Steamed basmati rice cooked with mixed vegetables, butter, herbs and dried fruit. | **R65** |

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Jeera Pulao

Prawn Biryani

Lamb Biryani

Kashmiri Pulao

Green Salad

Cucumber Raita

Kachumber Salad

Greek Salad

# Salad & Accompaniments

**Green Salad** **R30**
Freshly sliced cucumber carrot, onion and tomato with mild spices, flavoured with lemon juice and fresh coriander.

**Greek Salad** **R30**
Freshly sliced cucumber, onion and tomato with lettuce, feta cheese, olives and salad dressing.

**Kachumber Salad** **R17**
Freshly chopped cucumber carrot, onion & tomato with mild spices, flavoured with lemon juice & fresh coriander.

**Mixed Raita** **R30**
Homemade yoghurt with chopped tomato, onion, cucumber and fresh coriander.

**Cucumber Raita** **R30**
Homemade yoghurt with chopped cucumber.

**Mint & Coriander Raita** **R30**
Mint and coriander homemade yoghurt.

**Pickles** **R10**
Ask your waiter for a selection of available flavours.

**Roasted Papad** **R7**
Papad roasted on a heated charcoal oven.

**Masala Papad** **R15**
Deep fried papad and topped with tomato, onion, cucumber and fresh coriander and spices.

# Tandoori Breads

| | | |
|---|---|---|
| **Butter Naan** | Unleavened flour bread cooked in a tandoor and brushed with ghee. | **R22** |
| **Garlic Naan** | Unleavened flour bread cooked in a tandoor and garnished with garlic and butter. | **R24** |
| **Plain Naan** | Unleavened flour bread cooked in a tandoor. | **R20** |
| **Laccha Paratha** | Unleavened flour bread in layers cooked in a tandoor. | **R25** |
| **Aloo Paratha** | Unleavened flour bread stuffed with mashed potato and Indian herbs. | **R29** |
| **Cheese Naan** | Unleavened flour bread stuffed with cheese and baked in a tandoor. | **R36** |
| **Masala Kulcha** | Unleavened flour bread stuffed with mix vegetable with onions, indian spices and brushed with ghee. | **R26** |
| **Rogni Naan** | Unleavened flour bread cooked in a tandoor, garnished with sesame seed and butter. | **R24** |
| **Keema Cheese Naan (Non-Veg)** | Unleavened flour bread stuffed with cheese, lamb mince, fresh coriander and herbs. | **R42** |
| **Roomali Roti** | A very thin bread-like handkerchief. | **R22** |
| **Tandoori Roti** | Unleavened brown bread flour cooked in a tandoor. | **R18** |
| **Peshawari Naan** | Unleavened flour bread stuffed with resins and dried fruit, baked in tandoor and brushed with ghee. | **R28** |
| **Khurmi Naan** | Unleavened flour bread cooked in a tandoor and topped with chopped green pepper, carrots and garlic. | **R28** |
| **Garlic Cheese Naan** | Unleavened flour bread stuffed with cheese and topped with garlic, cooked in tandoor. | **R38** |
| **Crispy Chilli Naan** | Unleavened flour bread cooked in tandoor and topped with green chilly and made crisp. | **R26** |

Butter Naan

Khurmi Naan

Roomali Roti

Aloo Paratha

Chocolate Ice Cream

Vanilla Ice Cream with Chocolate Sauce

Birthday Special

Sizzling Chocolate Brownie

# Desserts

| | |
|---|---|
| **Fried Ice Cream**<br>Served with chocolate sauce | R39 |
| **Rice Firni**<br>A special rice pudding from North India flavoured with dry fruits and saffron, served chilled. | R28 |
| **Gulab Jamun**<br>A delicious Indian milk dumpling served with warm sugar syrup and green elachi. | R28 |
| **Gajar Halwa**<br>Carrot based pudding stirred in condensed milk served warm and garnished with almonds. | R28 |
| **Sweet Lassi**<br>A North Indian flavoured homemade yoghurt drink. | R24 |
| **Mango Lassi**<br>A North Indian mango flavoured homemade yoghurt drink. | R33 |
| **Kulfi**<br>A homemade ice cream with a saffron flavour. (SQ.) | R33 |
| **Bollywood Delight**<br>Fruit and cream with vanilla ice cream. | R33 |
| **Mumbai Treat**<br>Fruit with vanilla ice cream. | R33 |
| **Bombay Crush**<br>Basil seeds and vermicelli with strawberry milkshake and topped with vanilla ice cream. | R35 |
| **Shahi Tukda**<br>Simple sweet dish made with bread, milk and nuts. | R40 |
| **Sizzling Chocolate Brownie** NEW<br>Mouth-wateringly delicious Sizzling Brownies are made by arranging brownies, chocolate sauce and vanilla ice-cream in just the right way on a piping hot sizzler plate. | R39 |

# Hot & Cold

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|---|---|
| **Gulab Jamun with vanilla ice cream**<br>Sweet dessert pudding stirred in condensed milk | R35 |

# Ice Creams

*(ask for cup, cone or wafer basket)*

| | SCOOPS | | |
|---|---|---|---|
| | 1 | 2 | 3 |
| **Vanilla** | R10 | R19 | R28 |
| **Chocolate** | R12 | R21 | R30 |
| **Strawberry** | R12 | R21 | R30 |
| **Neapolitan** | R12 | R21 | R30 |
| **Rolo** | R14 | R23 | R32 |
| **Bar One** | R14 | R23 | R32 |
| **Blueberry Cheesecake** | R14 | R23 | R32 |
| **Cookies & Cream** | R14 | R23 | R32 |

# Cold Beverages

| | |
|---|---|
| **Fruit Juice**<br>Apple / Cranberry / Mango / Orange / Pineapple / Strawberry | R24 |
| **Soft Drinks (300ml)**<br>Coke / Coke Light / Coke Zero / Fanta Orange / Sprite / Sprite Zero / Crème Soda | R22 |
| **Soft Drinks (200ml)**<br>Soda Water / Lemonade / Dry Lemon / Ginger Ale / Tonic Water / Tomato Cocktail | R19 |
| **Ice Tea Peach / Lemon** | R24 |
| **Tizers**<br>Appletizer / Red Grapetizer | R28 |
| **Cordials (50ml)**<br>Passion Fruit / Cola Tonic / Lime / Grenadine | R10 |
| **Red Bull** | R35 |
| **Milkshakes** | |
| Chocolate / Strawberry / Vanilla / Banana / Mango / Rose<br>Pinacolada / Lime / Bubblegum / Blueberry Cheesecake<br>Neapolitan / Salted Caramel / Coffee | R29 |
| Bar One / Rolo / Cookies & Cream | R35 |
| **Bombay Crush**<br>Basil seeds, vermicelli with Strawberry Milkshake & topped with Vanilla Ice Cream | R35 |
| **Mineral Water Still 500ml / Sparkling 500ml** | R22 |
| **Mineral Water Still 1.5L / Sparkling 1L** | R28 |
| **Iced Coffee / Mocha**<br>*Add a shot of vanilla, caramel, hazelnut or cinnamon for R5* | R23 |
| **Frappe**<br>Coffee / Mocha / Chocolate / Caramel / Vanilla / Hazelnut | R32 |

# Hot Beverages

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|---|---|
| **Espresso Single / Double** | R16/R26 |
| **Filter Coffee** | R20 |
| **Cappuccino** | R24 |
| **Americano** | R24 |
| **Macchiato Coffee** | R24 |
| **Café Latte** | R26 |
| **Rose Latte** | R30 |
| **Café Mocha** | R30 |
| **Coffee with Ice Cream** | R28 |
| ***Add a shot of vanilla, caramel, hazelnut or cinnamon for R5*** | |
| ***All Decaf Coffees will be charged at R2 extra*** | |
| **Hot Chocolate / Horlicks / Milo** | R24 |
| **Hot Milk** | R18 |
| **Five Roses Tea** | R15 |
| **Rooibos Tea** | R18 |
| **Black Pepper & Ginger Tea / Mint Tea** | R21 |
| **Indian Masala Tea** | R24 |
| **Shilpa's Green T Film** | R24 |

Café Latte

Macchiato coffee

Vanilla Milkshake

Espresso Coffee

Spices for Life